

**Amendments to the Claims**

This listing of claims replaces all prior versions and listings of claims in the application.

Listing of Claims

1. (original) A process for preparing a hot liquid fiber product for enteral administration, comprising admixing:

- a. a serving of a reconstitutable composition comprising
  - (i) between about 0.1 g and about 75 g of pectin;
  - (ii) an indigestible oligosaccharide with a degree of polymerization exceeding 2 and below 60 monose units; and
  - iii) an effervescent system; and
- b. a liquid with a temperature that exceeds 35°C.

2. (original) The process according to claim 1, wherein the indigestible oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrans, galactooligosaccharides, xylooligosaccharides, soybean oligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannoooligosaccharides, fucooligosaccharides and mixtures thereof.

3. (original) The process according to claim 1, wherein the reconstitutable composition further comprises a calcium salt.

4. (original) The process according to claim 1, wherein the liquid has a volume of between about 50 and about 1000 ml.

5. (original) The process according to claim 1, wherein the pectin comprises low-methoxylated pectin.

6. (original) The process according to claim 1, wherein the effervescent system comprises at least one base that liberates carbon dioxide selected from the group consisting of sodium carbonate, potassium carbonate, sodium bicarbonate, potassium bicarbonate, calcium bicarbonates, ammonium bicarbonate and sodium glycine carbonate.

7. (original) The process according to claim 6, wherein the effervescent system further comprises an acidic component selected from the group consisting of citric acid, tartaric acid, adipic acid, fumaric acid, malic acid, lactic acid, acetic acid, maleic acid, benzoic acids, and phosphoric acid.

8. (original) The process according to claim 1, wherein the reconstitutable composition further comprises NaCl and/or glutamate.

9. (original) The process according to claim 1, wherein the resulting liquid fiber product has a pH above 4.

10. (original) The process according to claim 1, wherein the reconstitutable composition comprises a calcium salt with a solubility below about 0.15 g per 100 ml water at 20°C. and at pH 7 which provides more than 0.05 g of dissolved calcium per 100 ml water at a pH below 4 and at a temperature of 37°C., and the resulting liquid product (i) has a viscosity below about 100 mPas, and (ii) exhibits a viscosity above about 250 mPas when it is acidified to pH 3.

11. (currently amended) A hot liquid fiber product comprising a reconstitutable composition that is a mixture of between about 0.1 g and about 75 g of pectin, an indigestible oligosaccharide with a degree of polymerization exceeding 2 and below 60 monose units, an effervescent system, and a liquid with a temperature that exceeds 35°C,

the reconstitutable composition further comprising a calcium salt with a solubility below about 0.15 g per 100 ml water at 20°C and at pH 7 which provides more than 0.05 g of dissolved calcium per 100 ml water at a pH below 4 and at a temperature of 37°C, and

wherein the product has [[with]] a viscosity below about 100 mPas, a pH that exceeds 4, and a temperature of at least 35°C.~~7 prepared with the process according to claim 10.~~

12. (currently amended) A hot liquid fiber product ~~with a viscosity below about 100 mPas, a temperature of at least 35.degree. C. and a viscosity of at least about 250 mPas when it is acidified to pH 3, said composition~~ comprising:

(i) a calcium salt with a solubility below about 0.15 g per 100 ml water at 20°C[[.]] and at pH 7 which provides more than 0.05 g of dissolved calcium per 100 ml water at a pH below 4 and at a temperature of 37°C[[.]],

(ii) per serving between about 0.1 g and about 75 g of fiber, and

(iii) an indigestible oligosaccharide with a degree of polymerization exceeding 2 and below 60 monose units,

the product having a viscosity below about 100 mPas, a temperature of at least 35°C and a viscosity of at least about 250 mPas when it is acidified to pH 3.

13. (original) A method for treating and/or preventing a diet responsive condition in a monogastric mammal, said method comprising enterally administering to the mammal the hot liquid fiber product of claim 12.

14. (original) The method according to claim 13, wherein the diet responsive condition is overweight.

15. (original) A packaged reconstitutable composition which bears instructions to mix one or more servings of the reconstitutable composition with a liquid having a temperature above 35°C., said composition comprising per serving:

(i) between about 0.1 g and about 75 g of pectin;

(ii) an indigestible oligosaccharide with a degree of polymerization exceeding 2 and below 60 monose units; and

(iii) an effervescent system.

16. (original) The packaged composition according to claim 15, wherein the composition comprises per serving:

(i) between about 0.5 g and about 15 g of low methoxylated pectin and/or alginate;

(ii) between about 0.01 g and about 25 g of a base that liberates carbon dioxide, selected from the group consisting of

sodium carbonate, potassium carbonate, calcium carbonate, sodium bicarbonate, potassium bicarbonate, calcium bicarbonates, ammonium bicarbonate and sodium glycine carbonate;

(iii) between about 0.025 g and about 5 g of an acidic component, selected from the group consisting of citric acid, tartaric acid, adipic acid, fumaric acid, malic acids, lactic acid, acetic acid, maleic acid, benzoic acid, and phosphoric acid; and

(iv) between about 0.05 g and about 5 g of calcium.

17. (canceled)

18. (original) A method for treating and/or preventing a diet responsive condition in a monogastric mammal, said method comprising enterally administering to the mammal a hot liquid fiber product prepared by the process of claim 1, wherein the hot liquid fiber product has a viscosity below about 100 mPas, a pH that exceeds 4 and a temperature of at least 35°C.

19. (currently amended) The method according to claim [[17]]18, wherein the diet responsive condition is overweight.